

Why Miyazaki Mangoes Are So Expensive? Most Expensive Mango in the World

Miyazaki mangoes are renowned for their exceptional taste, texture, and appearance. They are cultivated in Miyazaki Prefecture, located in the southern part of Kyushu Island, Japan. Considered a luxury fruit, they command high prices in Japan and other countries due to their exquisite flavor and premium quality.

Characteristics of Miyazaki Mangoes

These mangoes are characterized by their large size, distinct round shape, and vibrant orange-red color when ripe. They have smooth, firm skin and are known for their sweet and juicy flesh with a delicate aroma. The taste of Miyazaki mangoes is often described as having a perfect balance of sweetness and acidity, making them highly sought after by mango lovers.

Market

In the international market, a single Miyazaki mango can weigh around 350 grams and is sold at 2.70 lakh rupees per kilogram. The mango trees thrive in the warm and humid climate of Miyazaki, and the fruit is carefully hand-picked at the optimal stage of brightness to ensure maximum flavor and sweetness.

The farmers in Miyazaki employ a combination of traditional and modern agricultural techniques to nurture the mango trees and produce fruits of the highest quality. They use natural methods to control pests and diseases, such as introducing natural predators like ladybugs and lacewings and employing pheromone traps to catch harmful insects. Advanced cultivation

techniques like drip irrigation are also utilized to conserve water and promote healthy root growth.

Apart from their exceptional taste and limited availability, Miyazaki mangoes are often given as gifts or used on special occasions in Japan. They are also utilized in the production of various products such as juices, jams, and desserts like mango pudding. In addition to being a delicious and healthy snack, Miyazaki mangoes are believed to offer several health benefits. They are rich in vitamins A and C, as well as antioxidants and fiber, which can help boost immunity, support healthy digestion, and reduce inflammation.